

The menu card is framed by a gold arch. The background is a light beige color with scattered gold dots. The top and bottom edges are decorated with illustrations of holly leaves, red berries, and pinecones. On the right side, there is a large, detailed illustration of a white poinsettia flower with green leaves. On the left side, there is a smaller illustration of a white poinsettia flower with green leaves. The text is centered within the arch.

Festive Menu

2 Course £30.00 | 3 Course £35.00

**ENJOY ½ BOTTLE OF WINE
WHEN YOU HAVE 3
COURSES ON ONE OF THESE
SELECTED DATES**

**23rd, 24th, 25th, 26th, 27th, 30th November
1st, 2nd, 3rd, 7th, 8th, 9th December**

**BOOK ONLINE | CALL US 01420 488118
WWW.ROYALEXCHANGELINDFORD.CO.UK**

**V - Vegetarian | VE - Vegan
NGCI - Non Containing Gluten
Ingredients
*Can Be Adapted To**

**THE
ROYAL
EXCHANGE**



STARTER

Spiced apple & parsnip soup
Warm sourdough bread **V *VE *NGCI**

Crispy Breaded Brie
Mixed leaf salad & cranberry sauce **V**

Roasted Beetroot & Whipped Goat's Cheese
Finished with fresh watercress, candied seeds & balsamic glaze **V NGCI**

Ham Hock Terrine
Crostini & picilli ***NGCI**

Crispy Seabass Fillet
Lightly coated in a spring onion, chilli & coriander batter, served with mixed leaves and sweet chilli sauce **NGCI**

MAIN

Traditional Roast Turkey
Roast potatoes, honey roasted carrots & parsnips, Brussels sprouts, pigs in blankets, sage & onion stuffing & rich gravy ***NGCI**

Mushroom, Lentil & Chickpea Loaf
Roast potatoes, honey roasted carrots & parsnips, Brussels sprouts & gravy **V VE NGCI**

Pan-Fried Salmon Supreme
Dill potato cake, French beans, with a creamy white wine & dill sauce **NGCI**

Slow Roasted Crispy Pork Belly
Wholegrain mustard mash, braised red cabbage, honey roasted carrots, cider gravy & apple sauce **NGCI**

Creamy Wild Mushroom Risotto
Finished with Parmesan, truffle oil & fresh rocket **V NGCI**

DESSERT

Apple & Blackberry Crumble
Served with your choice of warm custard or vanilla ice cream **V *VE NGCI**

Traditional Christmas Pudding
Brandy cream **V *NGCI**

Miso Caramel Chocolate Tart
Winter berries **V**

Eggnog Crème Brûlée
Cinnamon shortbread **V *NGCI**

Selection of Two Scoops of Ice Cream **V *VE *NGCI**